

United States Patent [19]

Zumbé et al.

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[54] **PROCESS FOR THE PURIFICATION OF A MATERIAL RICH IN COCOA DIETARY FIBER**

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[57] **ABSTRACT**

The present invention relates to a process for producing a natural cocoa dietary fiber enriched material, whereby the starting material is cocoa powder. The dietary fiber-rich cocoa material is obtained by removing starch which, first, is degraded enzymatically, and then, is extracted in the form of its degradation products, followed by washing, separating and drying steps. The resulting cocoa material rich in dietary fiber is suitable for producing, for example, dietary fiber enriched chocolate, dietary fiber enriched chocolate beverages, dietary fiber enriched chocolate spread and dietary fiber enriched candy.

19 Claims, No Drawings